U.S.S.N. 10/696,636 Amdt. dated January 20, 2006 2 Atty. Dkt. No. 77060

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

Claims 1-16 (canceled)

- Claim 17 (new) A soy-containing cheese product comprising a deflavored soy protein material, wherein the soy-containing cheese product is prepared by:
- (a) preparing an aqueous composition of a soy material containing soluble soy proteins, flavoring compounds, and insoluble materials;
- (b) solubilizing the soy proteins by adjusting the aqueous composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;
- (c) passing the pH-adjusted aqueous composition of adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy material and retaining substantially all of the solubilized soy proteins;
- (d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins comprises deflavored soy protein material; and
- (e) blending the deflavored soy protein material with a natural or process dairy cheese base composition, providing a soycontaining cheese product.

U.S.S.N. 10/696,636 Amdt. dated January 20, 2006 Atty. Dkt. No. 77060

Claim 18 (new) The soy-containing cheese product of claim 17, wherein the soy-containing cheese product contains, on a dry basis, about 7 to about 40 percent deflavored soy protein.

Claim 19 (new) The soy-containing cheese product of claim 17, wherein the soy-containing cheese product contains, on a dry basis, about 9 to about 23 percent deflavored soy protein.

Claim 20 (new) The soy-containing cheese product of claim 17, wherein the soy-containing cheese product contains about 2.5 to about 8.0 g soy protein per single serving size of about 30 g.

Claim 21 (new) The soy-containing cheese product of claim 17, wherein the soy-containing cheese product contains about 2.5 to about 6.5 g soy protein per single serving size of about 30 g.

Claim 22 (new) The soy-containing cheese product of claim 17, wherein the soy-containing cheese product is process cheese.

Claim 23 (new) The soy-containing cheese product of claim 17, wherein the soy-containing cheese product is natural cheese.

Claim 24 (new) The soy-containing cheese product of claim 17, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

Claim 25 (new) The soy-containing cheese product of claim 17, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

U.S.S.N. 10/696,636 Amdt. dated January 20, 2006 4 Atty. Dkt. No. 77060

Claim 26 (new) The soy-containing cheese product of claim 25, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 27 (new) The soy-containing cheese product of claim 25, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure.

Claim 28 (new) The soy-containing cheese product of claim 27, wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

Claim 29 (new) The soy-containing cheese product of claim 17, wherein the deflavored soy protein material comprises deflavored soy protein isolate.

Claim 30 (new) The soy-containing cheese product of claim 17, wherein the deflavored soy protein material comprises deflavored soy protein concentrate.

Claim 31 (new) The soy-containing cheese product of claim 17, wherein the deflavored soy protein material comprises deflavored soy protein solution.

Claim 32 (new) The soy-containing cheese product of claim 17, wherein the deflavored soy protein material is freeze-dried into solid form deflavored soy protein prior to (e).

Claim 33 (new) The soy-containing cheese product of claim 17, wherein the deflavored soy protein material is spray~dried into solid form deflavored soy protein prior to (e).